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Sourdough Recipes

Sourdough Potato Bread

From: Sarah Henderson

1 package active dry yeast
5 1/2 - 6 cups flour
1/4 cup sugar
2 tsp. salt
Instant mashed potatoes (amount for 2 servings) plus ingredients below as specified on package:
milk
butter
salt
3/4 cup milk
1/4 cup butter or margarine, melted and cooled
2 eggs
1 cup sourdough starter, at room temperature
1 egg white beaten with 2 Tbsp. water

In large bowl of electric mixer, combine yeast, 2 cups flour, sugar, and salt. In pan prepare mashed potatoes according to instructions on package. Then add to the potatoes 3/4 cup milk, 1/4 cup butter, eggs, and starter -- stir until blended.

Add potatoes to dry ingredients and beat at medium for 2 minutes, scrapping sides. Add 1 1/2 cups flour and beat at medium for 2 minutes.

With heavy mixer or wooden spoon, add enough of remaining flour to make stiff dough.

Knead dough on floured surface until smooth (5-20 min.) adding flour to prevent sticking. Place dough in greased bowl--turn over to grease top.

Cover and let rise in warm place until doubled (1 1/2 - 2 hrs.) Punch dough down. Knead briefly to release air. Divide in half.

Shape each half into a smooth ball and place each on a lightly greased 12x15" baking sheet. With a sharp floured knife, cut 1/2" deep slashes in the tops of loaves in a tic-tac-toe pattern.

Cover loaves and let rise until almost doubled (45 min.) Brush loaves with egg white mixture.

Bake in preheated 350 degree oven for about 35 min or until loaves are richly browned. Let cool on racks. Makes 2 large loaves.

Sourdough Chocolate Cake

From: arielle@taronga.com (Stephanie da Silva)

1 cup sourdough starter
2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 cup butter
1 1/4 cups sugar
1 teaspoon vanilla
2 eggs
3 squares (3 ounces) unsweetened chocolate, melted and cooled
1 cup milk
Cocoa Cream Cheese Filling
Sweet Chocolate Glaze

Bring sourdough starter to room temperature. Grease and flour two 9 x 1 1/2-inch round cake pans; set aside. Stir together the flour, baking soda, cinnamon, and salt. In a large bowl beat the butter with an electric mixer on medium speed for 30 seconds. Add sugar and vanilla - Beat till fluffy. Add eggs, one at a time, beating 1 minute after each addition. Beat in the melted chocolate.

Combine the sourdough starter and milk. Add dry ingredients and milk mixture alternately to beaten mixture beating till well combined. Turn the batter into prepared pans. Bake in a 350F oven about 30 minutes or till done. Cool 10 minutes on wire racks. Remove from pans; cool thoroughly on wire racks. Fill with Cocoa Cream Cheese Filling and glaze cake with Sweet Chocolate Glaze. Drizzle a design atop with reserved cream cheese icing and top with white chocolate leaves. Makes 12 servings.

Cocoa Cream Cheese Filling

1 cup sifted powdered (confectioner's, icing) sugar
1 3-ounce package cream cheese
1/4 teaspoon vanilla
Milk
2 tablespoons unsweetened cocoa powder
1/2 cup sifted powdered sugar

In a small mixer bowl beat together the 1 cup powdered sugar and cream cheese until fluffy. Beat in the vanilla. If necessary, beat in enough milk (about 2 teaspoons) to make of pouring consistency. Reserve 1/4 cup of the mixture and set aside to decorate the top of the cake. Stir the cocoa powder into the remaining mixture in the bowl. Add the 1/3 cup powdered sugar and beat till smooth. Use the cocoa mixture to spread between cake layers. Makes 2/3 cup filling and 1/4 cup icing.

Sweet Chocolate Glaze

3/4 cup sugar
2 tablespoons cornstarch
1 cup water
2 squares (2 ounces) German sweet chocolate, cut up
1 1/2 teaspoons vanilla

In a small saucepan combine the sugar, cornstarch and dash salt. Stir in water and chocolate. Cook; stir until chocolate is melted and mixture is thickened. Cook; stir 2 minutes more. Remove from heat and stir in vanilla.

Cover surface with clear plastic wrap or waxed paper. Let stand 10 to 15 minutes or till slightly cooled and of spreading consistency. Spread glaze over top and sides of cake. Chill cake till set. Makes 1 1/2 cups glaze.